

APÉRITIFS

A great way to start your lunch

Cava Brut Naturee <i>Ademats, Spain - organic</i>	95
Champagne Brut Mandois <i>Champagne, France</i>	175
Aperol Spritz <i>Aperol, cava, sparkling water, orange</i>	115
Gin & Tonic Premium <i>Hendrick's Gin, Fentiman's Tonic, cucumber</i>	125
Negroni <i>Hendrick's Gin, Campari, vermouth, orange</i>	125



SNACKS

Selection of Snacks almonds, olives, potato chips.....	130
Salted and Smoked Almonds	45
Crispy Potato Chips w. sour cream dip.....	60
Olives Filled with Anchovy	55

OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

La Coutanvillaise
ocean, mineral, salty
100 / 200 / 400

Roumegous Fine de Clair
ocean, salty, firm meat
135 / 270 / 540

Gillardeau Speciales
umami, meaty, light salt
145 / 290 / 580

Oyster Tasting:
One of each - 3 pcs. **125**
Two of each - 6 pcs. **250**
Four of each - 12 stk. **500**



SEAFOOD PLATTER

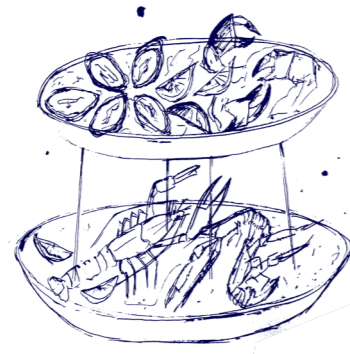
Served with french fries,
toasted bread, mayonnaise,
coktailsauce, vinaigrette
& lemon

**Oysters, langoustines,
crab claws, shrimps**

425 per person

Add 1/2 a lobster
served cooled
+250 per person

Add 30 g. Rossini Baerii Caviar
w. blinis, shallots, sour cream
+325



LUNCH MENU

275 kr.

Salmon Tartare

citrus marinated, fresh herbs, trout roe, sourdough bread

Moules Frites (approx. 350 grams)

blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli

Add Wine Menu 250

(2 glasses) incl. filtered still or sparkling water

OPEN SANDWICHES

Classic Danish 'Smørrebrød'

We recommend 2 pieces per person or our Selection Plate with 3 smaller pieces

Selection Plate 3 smaller pieces: Skagen Toast, Hen Salad, Panfried Fish Filet.....	235
Curried Herring egg, capers, red onions, dill, rye bread.....	100
Skagen Toast handpeeled North Sea shrimps, mayonnaise, dill, toasted sourdough bread.....	155
Cold Smoked Salmon smoked cheese, radishes, pickled onions, rye bread.....	145
Hen Salad chicken, asparagus, celeriac, herbs, crispy chicken skin, toasted sourdough bread.....	130
Shrimps & Egg lemon mayonnaise, dill, rye bread.....	120
Panfried Fish Filet 'remoulade', lemon, rye bread.....	130
Panfried Fish Filet w. Shrimps mayonnaise, lemon, dill, rye bread.....	155
Parisian Steak capers, beetroot, red onions, horseradish, egg yolk, butter fried sourdough bread..	135
Potato (V) fried onions, mayonnaise, watercress, rye bread.....	100

MAIN COURSES

Caesar Salad grilled chicken, romaine lettuce, parmesan, croutons, caesar dressing.....	175
Fish'n'Chips fried cod fish, mushy peas, french fries, tartar sauce.....	199
Moules Frites (650 g.) blue mussels, white wine, cream, onions, garlic, herbs, french fries, aioli..	235
Tagliolini ai Gamberoni pasta w. prawns, tomatoes, white win, garlic, chili.....	235
Grilled Chicken Thigh marinated chicken thigh, leek confit, zucchini, potatoes, hen sauce.....	245

SIDE ORDERS

Homemade Sourdough Bread w. butter.....	45
Green Salad red onions, walnuts, vinaigrette.....	65
French Fries w. mayonnaise.....	65

DESSERTS

Blackberry Pannacotta blackberry coulis, crystalized white chocolate.....	110
Pavlova crisp meringue, seasonal berries, lime-mascarpone cream.....	125
Caramel Sundae vanilla ice cream, hazelnut crumble, salted caramel sauce.....	100
Affogato vanilla ice cream, espresso (add 3 cl. Amaretto +35).....	75



BEER & CIDER

From Tap

Royal Pilsner <i>Organic 4,8%</i>	69
Royal Classic <i>Organic 4,8%</i>	69
Nørrebro Brewery Stuykman Weissbier 5%.....	79
Nørrebro Brewery Bombay IPA 6,5%.....	79
Nørrebro Brewery King's County Brown Ale 5,5%.....	79
Nørrebro Brewery Apple Cider 4,9%.....	69

Bottle

Heineken 0,0% 33 cl.....	45
Anarkist Hazy IPA 0,5% 50 cl.....	85

AQUAVIT

O.P. Anderson Original <i>cumin, anis, fennel, 40%</i>	60
Linie Aquavit <i>oak, sherry, herbs, 41,5%</i>	60
Aalborg Nordguld Akvavit <i>cumin, dill seeds, sherry cask, 40%</i>	60
Copenhagen Distillery Akvavit Dill & Anis <i>dill, green anis, lemon, 41%</i>	60
Braunstein Baybery Snaps <i>bayberry, herbs, 38%</i>	60
Nordic EtOH Dill Akvavit <i>dill, cucumber, seaweed, 40%</i>	60

SOFT DRINKS

Homemade Lemonade <i>lemon</i>	45
Pepsi, Pepsi Max, Faxe Kondi, Orange Soda	45
Orange Juice, Apple Juice, Seasonal Juice <i>organic</i>	50
Filtered Still or Sparkling Water <i>ad libitum pr. person</i>	30

MOCKTAILS

Ginsh & Tonic <i>Ginsh 0,5%, tonic, lemon</i>	100
Sparkling Rhubarb <i>rhubarb, lemon, non-alcoholic cava</i>	100
Blackberry Spritz <i>blackberry lemonade, sparkling water, mint, lime</i>	100

COCKTAILS

Seasonal

Sparkling Rhubarb <i>rhubarb, lemon, cava (also available as mocktail)</i>	115
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Spritzers

Aperol Spritz <i>Aperol, cava, sparkling water, orange</i>	115
Limoncello Spritz <i>limoncello, cava, sparkling water, lemon</i>	115
Hugo <i>elderflower, cava, sparkling water, mint, lime</i>	115

Gin

Gin & Tonic <i>gin, tonic, lemon</i>	100
Gin & Tonic Premium <i>Hendrick's Gin, Fentiman's Tonic, cucumber</i>	125
Mango Smash <i>gin, mango, lemon - from tap</i>	100

Tequila

Paloma <i>tequila, grape fruit soda, lime</i>	115
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Whiskey

Irish Coffee <i>coffee, Tullamore Dew Irish Whiskey, whipped cream (double +30)</i>	100
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Classics

Negroni <i>Hendrick's Gin, Campari, vermouth, orange</i>	125
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COFFEE & TEA

Espresso	35
Filter Coffee	45
Tea black, green or herbal.....	45

SPARKLING WINE

Cava Brut Naturee <i>Ademats, Spain - Organic</i>	95 / 450
Champagne Brut Mandois <i>Champagne, France</i>	175 / 750
Cremant de Bourgogne Paul Delane, AOP <i>Burgundy, France</i>	500
Pet Nat Bambule , Weingut Beck <i>Burgenland, Austria - Natural Wine</i>	625
Rosé Champagne Deutz Rosé Vintage <i>Champagne, France</i>	1200
Blanc de blanc Champagne Ruinart <i>Champagne, France</i>	1500

NON ALCOHOLIC WINE

Muri Passing Clouds <i>Copenhagen, Denmark, sparkling</i>	105 / 500
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ROSÉ WINE

Decore Rosé IGP, Producteurs Plaimont, <i>Vôtes de Gascogne, France</i>	95 / 450
Eau de Provence Private Wine Collection <i>Côtes de Provence, France</i>	120 / 575

ORANGE WINE

Puesta en Chus Bodega Frontio <i>Arribe, Spain - Natural Wine</i>	110 / 550
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WHITE WINE

Grenache Blanc Le Petit Chat Blanc, VDF <i>France</i>	95 / 450
Riesling, Rheingau Trocken, 50 Schloss <i>Johannisberg Germany</i>	110 / 550
Chardonnay, Bourgogne La Soeur Cadette <i>France - Natural Wine</i>	125 / 600
Sauvignon Blanc, Sancerre Domaine Daniel Crochet <i>France</i>	140 / 675
Grüner Veltliner, Kremstal Dominique Stagård <i>Austria - Organic</i>	475
Albarino, Rias Baixas Lagar de Cervera <i>Spain</i>	550
Pinot Bianco, Toscana Villa Antinori IGT <i>Italy</i>	550
Chenin Blanc, Loire Frantz Saumon <i>France - Organic</i>	600
Sauvignon Blanc, Pouilly-Fumé AOP, Domaine J. M. Reverdy <i>France</i>	625
Chardonnay, Chablis Réserve de Vaudon AOP, Maison J. Drouhin <i>France</i>	800
Chardonnay, Meursault Roche de Bellene <i>Ville Vignes, France</i>	1200
Chardonnay, Chassagne-Montrachet Blanc AOP, Alex Moreau <i>France</i>	1500

RED WINE

Grenache & Syrah Languedoc, Le Petit Chat, VDF <i>France</i>	95 / 450
Barbera d'Alba G.D. Vajra, D.O.C. <i>Italy</i>	110 / 550
Pinot Noir, Loire Eric Louis, VDF <i>France</i>	125 / 600
Merlot & Cabernet Sauvignon, Bordeaux Superior, Château Pierrail <i>France</i>	600
Sangiovese, Chianti Classico , Montescondo <i>Italy - Organic</i>	700
Gamay, Cru Beaujolais Julien Sunier, Morgon <i>Burgundy, France</i>	850
Nebbiolo, Barolo , D.O.C.G, Albe G.D. Vajra <i>Piemonte, Italy</i>	1000
Pinot Noir, Nuits Saint Georges Vieilles Vognes <i>Burgundy, France</i>	1200

DESSERT WINE

Château Martillac AOP Château Martillac <i>Bordeaux, France</i>	90 / 525
Tawny Port The Tawny, Reserve, Graham's <i>Douro, Portugal</i>	100 / 575
Moscato d'Asti D.O.C.G, Prunotto Estate <i>Piemonte, Italy</i>	550

THE STORY BEHIND THE NAME FIGARO

Tivoli's founder, Georg Carstensen, was an enterprising man. He is best known for being the mastermind behind the opening of Tivoli back in 1843, but two years prior to that he actually wrote and published his own magazine about art, music and literature. He named this magazine Figaro.

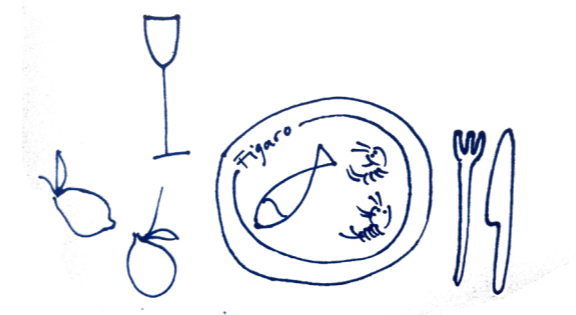
To get subscribers for his magazine, he held some big parties in King's Garden right in the middle of Copenhagen, and to get access to these parties, you simply had to subscribe to the magazine Figaro - that's how the parties became to be known as the Figaro Parties.

For such parties, Georg Carstensen naturally needed music, and in a time without Spotify and the like, he went on the hunt for an orchestra. He chose Hans Christian Lumbye's orchestra, which had just made a name for itself at the city's finest hotel, D'Angleterre. You may know Hans Christian Lumbye from his very famous composition The Champagne Galop.

The parties and the collaboration between Carstensen and Lumbye were such a great success that when Carstensen founded Tivoli in the middle of Copenhagen two years later, he had no doubt that Lumbye would be the right choice to be the director of music in the new amusement park.

The name Figaro is thus a tribute to the meeting between two of the central figures in the very creation of Tivoli.

Today, Georg Carstensen's statue stands just across from the restaurant and Hans Christian Lumbye's statue has been given a place in front of the Concert Hall - both with a direct view of Figaro.



SUSTAINABILITY

We are constantly working towards only serving MSC, ASC or 'Sustainable Fishing' certified seafood primarily from Danish waters.

Marine Stewardship Council (MSC) is a certificate that ensures that fish are caught in a way that does not affect the stock. The catch has taken place so that it has the least impact on the environment and ensures that fisheries management is most effective.

Aquaculture Stewardship Council (ASC) is a certificate that ensures that fish farming is carried out in a healthy and responsible way, where the fish get the right food, the right water to swim in and the right underwater conditions.

'Sustainable Fishing' is a gentle coastal fishing method that uses passive or semi-passive, selective fishing gear that does not affect the seabed and has minimal unwanted bycatch.

FIGARO

Seafood Bistro

LUNCH MENU

Tivoli Spring 2025